

## #6 I

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **81**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (86.7%)	82 %	4
Grain	Viking Wheat Malt	0.4 kg (13.3%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	55 min	14.6 %
Boil	Mosaic	5 g	55 min	11.8 %
Boil	Mosaic	5 g	30 min	11.8 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Mosaic	10 g	15 min	11.8 %
Aroma (end of boil)	Citra	20 g	0 min	14.2 %
Aroma (end of boil)	Mosaic	20 g	0 min	11.8 %
Dry Hop	Amarillo	5 g	5 day(s)	8.9 %
Dry Hop	Citra	15 g	5 day(s)	14.2 %
Dry Hop	Mosaic	20 g	5 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis